

# PATENT ABSTRACTS OF JAPAN

(11)Publication number : 62-215345

(43)Date of publication of application : 22.09.1987

---

(51)Int.CI. A23F 5/24

---

(21)Application number : 61-058967

(71)Applicant : TAIYO KAGAKU KK

(22)Date of filing : 17.03.1986

(72)Inventor : YAMASHITA MASATSUGI  
NANBU HIRONOBU  
TAKEUCHI FUMITAKA  
KADOTA NORIAKI  
TODA YOSHIRO  
YAMAZAKI NAGATAKA

---

## (54) PRODUCTION OF STABLE COFFEE DRINK

### (57)Abstract:

**PURPOSE:** To obtain a coffee drink having improved emulsion stability without putrefying and deteriorating for a long period, by blending a mixture of an aqueous coffee extract solution with a milk ingredient and sweetener with sucrose ester of a fatty acid and polyglycerol ester of a fatty acid.

**CONSTITUTION:** An aqueous coffee extract solution is mixed with a milk ingredient and a sweetener to produce a coffee drink, which is then blended with sucrose ester of a fatty acid, e.g. sucrose palmitate, and polyglycerol ester of a fatty acid, e.g. decaglycerol monostearate, to afford a stable coffee drink. Thereby germination and multiplication of thermostable sporulating germs and spores thereof remaining or contaminating in the production process thereof can be suppressed. As a result, putrefaction and deterioration of the coffee drink can be prevented in production thereof without requiring special treatment.

---

### LEGAL STATUS

[Date of request for examination]

[Date of sending the examiner's decision of rejection]

[Kind of final disposal of application other than the examiner's decision of rejection or application converted registration]

[Date of final disposal for application]

[Patent number]

[Date of registration]

[Number of appeal against examiner's decision of rejection]

[Date of requesting appeal against examiner's decision of rejection]

[Date of extinction of right]